

NO 3

O C A K B A S I

MEZELER / MEZZES

EZİNE PEYNİR Aged Turkish feta cheese	200₺
KAVUN Melon	220₺
NO:3 EZME Mashed tomato salad with cucumber, onion and fresh herbs	340₺
MUHAMMARA Tomato and bell pepper paste with garlic and walnut	380₺
KUZUKULAKLI KURU CACIK Refreshing thick yogurt with sorrel leaves, cucumber and fresh herbs	355₺
ÇİĞ KÖFTE Spiced bulgur balls kneaded with herbs, tomato paste and chili served fresh	330₺
KÖPOĞLU Fried eggplant and peppers in yogurt-garlic sauce with a hint of tomato	335₺
TAM TEKMİLLİ FAVA Creamy fava bean purée topped with caramelized onions and fresh herbs	355₺
ANTEP TURŞUSU Traditional pickled vegetables from Gaziantep, rich in flavor and spices	270₺
KÖZ PATLICAN (ACILI) Roasted Eggplant (Spicy)	370₺
TULUM PEYNİRİ / TEREYAĞI Tulum Cheese & Butter	330₺
GİRİT EZME Creamy feta cheese spread blended with herbs, peppers and olive oil	370₺
KÖZ SOĞAN / SARIMSAK Roasted Onion & Garlic	325₺

SALATALAR / SALADS

GAVURDAĞI SALATA Tomato, walnut, onion, parsley and pomegranada dressing salad	450₺
ROKA DOMATES Arugula and tomato salad	445₺
OCAKTAN SALATA Fresh mint, green onion, parsley, arugula salad	450₺

TATLILAR / DESSERTS

TAHİNLİ KABAK TATLISI Slow-cooked pumpkin in syrup, served with tahini and crushed walnuts	390₺
DONDURMALI KATMER Katmer with Ice Cream	440₺
MEYVE TABAĞI Assorted seasonal fruits, freshly sliced and served	350₺

ARA SICAKLAR / WARM STARTER

PAÇANGA BÖREĞİ Crispy pastry rolls stuffed with beef bacon, cheese and peppers	450₺
ÇITIR MANTI Crispy ravioli served with yogurt and garlic sauce	480₺
İÇLİ KÖFTE (ADET) Bulgur ball stuffed with minced meat, onion and walnuts, deep-fried to perfection	350₺
SICAK PASTIRMALI HUMUS Creamy hummus served hot, finished with sautéed beef bacon and spiced butter	500₺
PATATES TAVA Pan-fried potatoes, golden and crispy, lightly seasoned with herbs and salt.	460₺
MÜCVER Zucchini fritters with fresh herbs, lightly fried until golden	400₺
PATLICAN SÖĞÜRME Smoky roasted eggplant purée with yogurt and garlic	490₺

OCAKTAN | TURKISH GRILL

ADANA KEBABI Spicy minced lamb kebab grilled on skewers, a specialty of a dana	800₺
URFA KEBABI Mild minced lamb kebab grilled on skewers, a specialty of Urfa	800₺
YAPRAK KANAT Char grilled chicken wings, marinated and served on skewers	800₺
TAVUK ŞİŞ Juicy chicken cubes marinated with herbs and spices, chargrilled on skewers	780₺
ÇÖP ŞİŞ Tender lamb cubes on small skewers, marinated and chargrilled in the traditional style	850₺
KUZU PİRZOLA Chargrilled lamb chops, tender and juicy with rich flavor	1080₺
YAĞLI KARA Chargrilled lamb meat with a rich layer of fat for extra flavor	1080₺
CİĞER ŞİŞ Chargrilled lamb liver skewers, seasoned with spices	880₺
KUZU KÜŞLEME ŞİŞ Tender lamb fillet skewers, chargrilled for a delicate flavor or melt-in-the-mouth taste	1080₺
PATLICAN KEBAP Skewers of lamb and eggplant, chargrilled together for a smoky flavor	880₺
ŞAŞLIK Marinated lamb skewers with onions, grilled over charcoal	1080₺
KUZU KABURGA Chargrilled lamb ribs, tender and full of flavor	1080₺
HAŞHAŞLI KEBAP Minced lamb kebab flavored with poppy seeds, grilled on skewers	880₺
FISTIKLI KEBAP Minced lamb kebab enriched with Antep pistachios, grilled on skewers	880₺
BEYTİ Grilled minced lamb wrapped in lavash, served with yogurt and tomato sauce	880₺
KUZU ŞİŞ Marinated lamb skewers grilled over charcoal	850₺